



BABICH

NEW ZEALAND WINE
SINCE 1916

SELECT BLOCKS:

Marlborough Sauvignon Blanc 2021



Babich Select Blocks Marlborough Sauvignon Blanc, a vibrant and pure wine. Organic and Vegan certified, we produce it from select blocks off two organic Marlborough vineyards

INFORMATION

Grape Varieties	Sauvignon Blanc
Region	Marlborough
Sub region	Wairau Valley & Awatere Valley
Clonal Selection	Various
Harvest method	Machine, 90% reductively handled.
Harvest date	19 th – 25 th March
Processing	Crush – de-stemmed
Fermentation vessel	Stainless Steel
Fermentation	At cool to moderate temperatures with selected yeast and a small amount (5%) wild.
Malolactic	None
Maturation	2 months on lees
Fining	Pea Protein
Filtration	Yes



EXCELLENCE *through* EXPERIENCE





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TECHNICAL NOTES

Alcohol	13.0%
TA	5.7 g/L
pH	3.24
Residual sugar	4.4 g/L

WINEMAKER NOTES

Tasting Note

A gentle nose of lime, nettle, honeydew melon and mineral. Hints of sweet nectarine.

Spice, lime and moss with tarragon and lemongrass. Orange blossom and pear finishing with a lingering mandarin note. Juicy, yet soft, with good viscosity and volume.

Recommended food

Try with BBQ'd prosciutto wrapped scallops drizzled with mandarin infused olive oil.

Recommended cellaring 0-5 years

First vintage 2020

AWARDS

SILVER MEDAL San Francisco International Wine Competition 2021

93 POINTS Cameron Douglas MS, www.camdouglasms.com



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